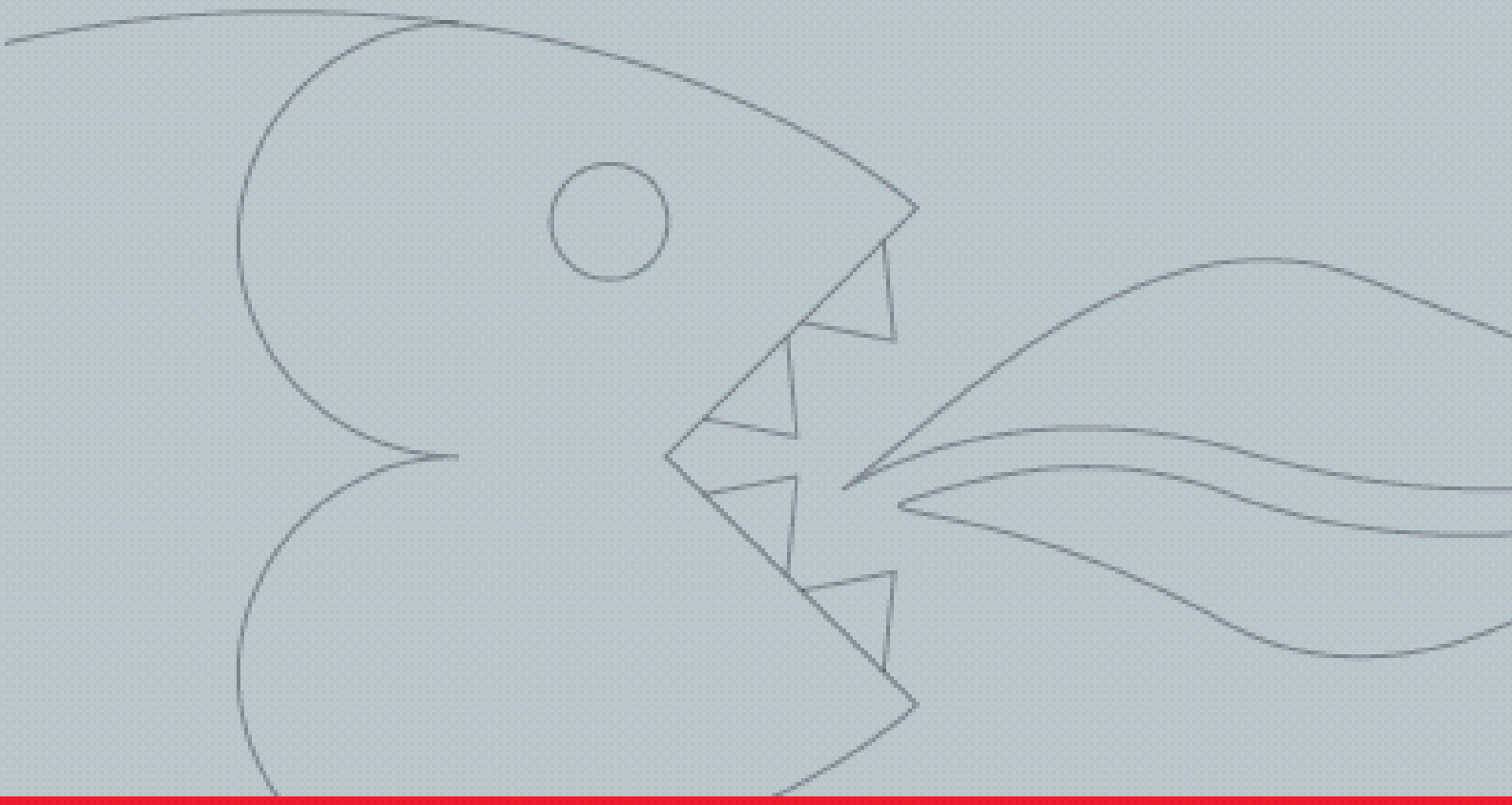
B45 Circular 52 cm frameless ceramic hob

Instruction manual



Baumatic

ELECTRIC HOBS

AS6.2-B13-B14-BH14-B15-BF15-B16-BF16-B45

LIB30045

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User Instructions and Installation information.

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RATING PLATE

The appliance rating plate is located on the underside of the hob, once the appliance is fitted into its housing then the rating plate is no longer visible. For future reference please write the rating plate information in the box below.

Model Number …….

Serial Number …….

Date of Purchase …….

Supplier …….

! Important safety notes.

We have included this safety information for the purpose of your safety. Please read this information carefully before installing your hob. Should you be unsure of any of these notes please contact the Baumatic Ltd Technical department.

Baumatic Ltd Technical Department Tel: 0118 933 6933

Installation

- It is important that this appliance is installed by a qualified / competent person, such as one holding NICEIC registration and that the appliance is installed in accordance with the latest edition of the IEE WIRING regulations and the manufactures installation instructions. Before connecting the appliance to the electricity supply, make sure that the supply voltage on the rating plate corresponds with the mains supply voltage.
- Do not install the appliance if the ceramic glass top is damaged in any way**.**
- Do not modify the appliance in any way, this will void your warranty and possibly render the appliance dangerous.
- Ensure that all packaging is removed before installing or using the appliance.

Use of the hob

- Do not use the appliance until the installation is complete.
- Ensure that the appliance is switched OFF when not in use.
- Never leave the hob unattended when in use, particularly when cooking with oil and fat.
- Always use pans that are suited to the heating zone being used, never use pans that are unstable or defective in any way.
- Never use plastic or aluminium foil dishes on the appliance.
- This appliance has been manufactured for domestic use only and is therefore not suitable for use in a commercial or industrial environment.
- Only turn the cooking zones ON when a saucepan is on the cooking zone.
- Never store flammable materials such as aerosols and detergents in draws or cupboards under the hob.
- Do not drop saucepans or cooking utensils onto the ceramic cooking surface.
- Never use the ceramic cooking surface as a storage or worktop area.
- Do not use the appliance if the ceramic surface is accidentally damaged, call the Baumatic service department, as the ceramic glass will need to be replaced.
- Only clean the hob in accordance with the cleaning and maintenance instructions.
- Never allow sugar or acidic foodstuffs to be spilled onto the ceramic cooking surface as it eats into the glass and is impossible to remove.
- Do not use the appliance as a space heater or to dry clothes.
- Do not install this appliance next to soft furnishings or curtains.

Child Care

- Never allow children to play near or with the appliance. This appliance is designed to be used by adults.
- The hob gets hot when in use and children should be kept well during use.
- Cooking pots and pans should be kept out of reach of children when in use to avoid injury.

Servicing

- This appliance should only be repaired or serviced by a Baumatic Ltd Technician or one of there authorised service agents

Environment

- Please dispose of all waste packing materials and old appliances at an authorised disposal site giving due regard for the environment. (Advice on such issues is available from your local authority).

General Information

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Baumatic appliance. The information and warnings contained in this booklet are designed to assist you in obtaining the best use of your new Baumatic appliance.

This appliance complies with all current European safety legislation, however Baumatic Ltd wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

Baumatic Ltd declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required. Please consult your Qualified Installer if you are in any doubt about the amount required.

NOTE: The appliance housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop. Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discoloration at temperatures lower than the above guidelines. Installing the appliance in contravention of the guidance given will be at the liability of the owner. The use for any other purpose or in any other environment without the express agreement of Baumatic Ltd, would invalidate any warrantee or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Ltd Conditions of Guarantee.

The aforegoing does not affect your statutory rights. The Warrantee applies to Great Britain and Northern Ireland only.

In the event that you require any After Sales Service or repairs, please contact the Baumatic Service Department on telephone number – **0118 933 6911**.

When first used, an odor may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:

CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336
Materials that can touch food – 89/109.
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6.

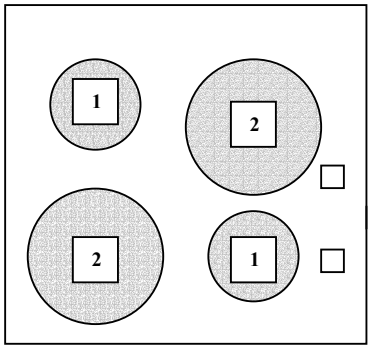
This appliance is marked according to the European directive 20002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment

As Baumatic have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

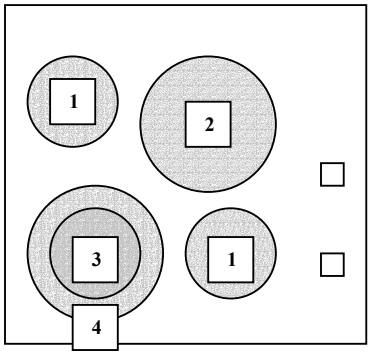
Appliance Description

The following models are covered by this installation and instruction for use manual:

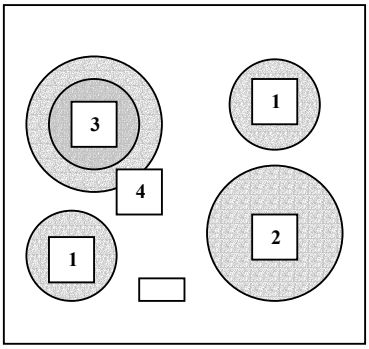
B13 / B14SS/BH14SS



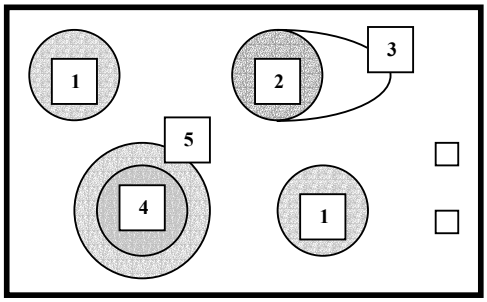
B15SS



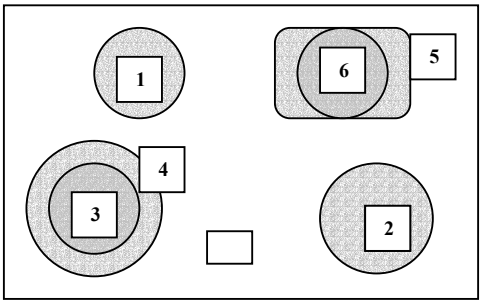
BF15SS / AS6.2SS



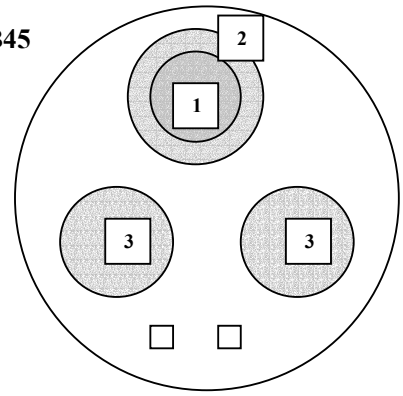
B16SS



BF16SS



B45



Zone identification. Power and Diameter

MODEL	1	2	3	4	5	6
AS6.2SS	1.20kW – 140mm	1.20kW – 140mm	0.70kW – 120mm	1.70kW – 180mm	1.80kW – 180mm	
B13	1.20kW – 140mm	1.80kW – 180mm				
B14SS	1.20kW – 140mm	1.80kW – 180mm				
BH14SS	1.20kW – 140mm	1.80kW – 180mm				
B15SS	1.20kW – 140mm	1.80kW – 180mm	0.75kW - 120mm	2.20kW – 210mm		
BF15SS	1.20kW – 140mm	1.80kW – 180mm	0.75kW – 120mm	2.20kW – 210mm		
B16SS	1.20kW – 140mm	1.10kW – 140mm	2.00kW – 250mm	0.75kW – 120mm	2.20kW – 210mm	
BF16SS	1.10kW – 140mm	1.80kW – 180mm	0.75kW – 120mm	2.20kW – 210mm	1.10kW – 140mm	2.00kW-240mm
B45	0.70kW – 120mm	1.70kW – 180mm	1.20kW – 140mm			

All the models covered in this manual have individual residual heat indicators.

Voltage 230 V ac 50Hz
Total electrical connected load AS6.2 – 6.6kW B13/B14 - 6.0 kW B15/BF15 – 6.4kW B16/BF16 – 7.2kW B45 – 4.8kW
Supply connection must be via a switched double-pole isolator with 3mm contact separation.
Mains supply connection cable: 3 x 2.5mm2 type H05 RR-F <HAR> marked

Unpacking the appliance.

When unpacking the appliance please check that the following items are contained within the packaging:

1 Baumatic hob
1 Ceramic hob scraper
1 Installation / Instruction manual
1 Baumatic guarantee card
4 Fixing brackets
4 Fixing screws
4 Spring clips
1 Sealing strip

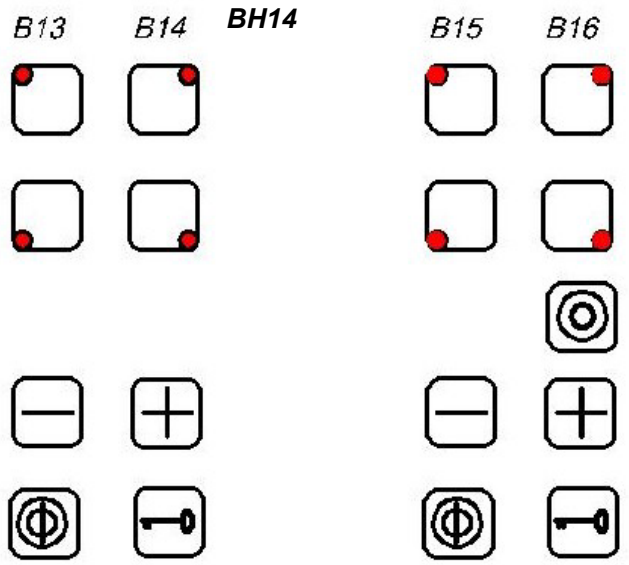
Before using your hob for the first time.

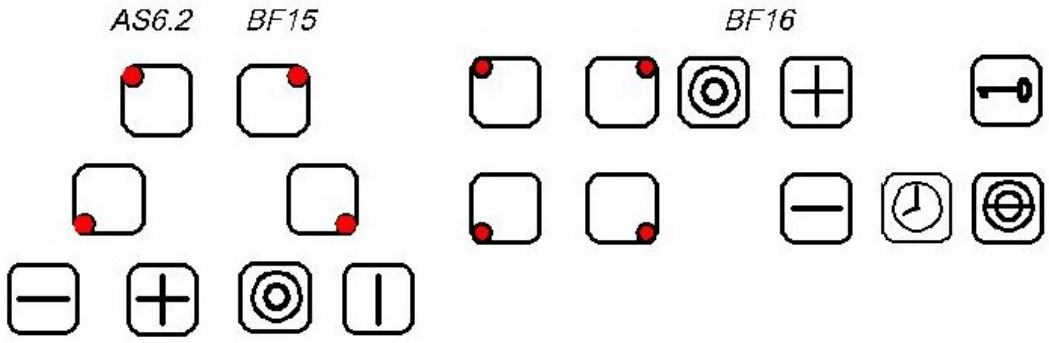
We recommend that before using your new appliance for the first time that you clean the hob surface using hot soapy water (**do not use any abrasive cleaners**) this will remove any remnants that have been left behind during the manufacturing process. Ensure that any labels and protective films are also removed.

Check each cooking zone individually in turn, by turning each zone to the maximum setting, The first time the appliance is switched on it may emit an odor this will only last for a short period and will disappear with use.

Do not install this product if there are obvious signs of transportation damage, in such rare cases please refer this to your supplier.

TOUCH CONTROLS





1. Cooking Zone Selector Key

2. Increase Power Key

3. Decrease Power Key

4. Timer Function Key

5. Power On / Off Key

6. Safety Lock Key

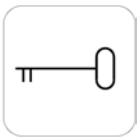
7. Double Zone Select Key

Instructions for use

These User Instructions should be retained for future reference and for use by any person who is perhaps unfamiliar with the appliance.

USING THE HOB

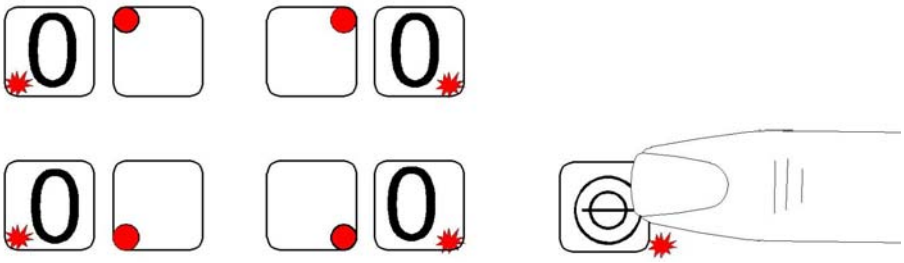
B13 B14 BH14 B15 B16 & BF16



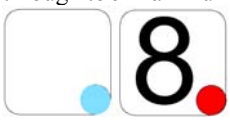
These models have a safety lock feature incorporated into the control panel
This feature is to prevent accidental use of the appliance, This can be done by first pressing the power On / Off key and then the Lock Key, The lock function can also be applied to a cooking zone when in use, to maintain a specific heat setting, this is done by selecting the required heat setting of the zone and then by pressing the lock key it will lock the zone at that required setting. When applying the lock function an audible bleep is emitted and the LED adjacent to the pad will illuminate. To switch off the lock function press the Key symbol and again an audible bleep will be emitted and the adjacent LED will be distinguished. To gain full adjustable heat control the zone must be re-selected.

ALL MODELS

To switch on the appliance press the On / Off pad for 3 seconds, an audible bleep will be emitted and the adjacent neon light will illuminate. Also a zero illuminates in each power
level display and the adjacent neon indicators flash.

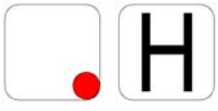


The next input selection must take place within 10 seconds otherwise the hob will switch off again. You can now select the required cooking zone by pressing the appropriate zone identification key and then selecting the required heat level using the + or - keys, The heat levels range from 1 minimum through to 9 maximum.



Residual Heat Indicator

After use an **"H"** will light in the power level indicator of the zone that has been in use



The residual heat indicator will remain illuminated until the temperature drops below 50° C, the residual heat indicator may not illuminate if during the cooking period the temperature did not reach 50° C or above.

Double Cooking Zone

B15 B16 BF15 & BF16

The above models have a double cooking zone function giving a larger cooking area, to select the double zone function first press the appropriate zone and using the + or – keys select the required heat setting the inner section of the zone will become operational, To select the outer section of the zone press the double zone key the outer section will now become operational and will be indicated by the illumination of a second neon by the appropriate zone indicator and will reach the same heat setting as the inner zone setting.

B16

The above model also incorporates an additional double heat zone for different type of use the B16 has an oval cook zone

This zone can be selected by pressing the appropriate zone key and using the + or -
keys select the required heat setting, then by pressing the double zone key the oval section of the zone will become operational.

BF16

This model incorporates a oblong zone

This zone can again be selected by pressing the appropriate zone key and using the + or – keys select the required heat setting, then by pressing the double zone key the oblong zone will become operational.

Switching Off The Appliance

There are two ways in which the hob maybe switched off after use, firstly by using the + or – keys decrease the zone heat setting to zero, after 10 seconds the hob automatically switched itself off, Alternatively for a quick switch off option simply press the On / Off key and the hob will switch off.

Timer Function BF16

This model has a timer function that can be allocated to any of the cooking zones, to operate this function you should first select a cooking zone and required heat setting, Then by pressing the timer key the time required can be set using the + or – keys, the timer can be set from 1 to 99 minutes.

The timer starts counting down as soon as the required time is set. The time remaining is displayed on the timer display, the time maybe adjusted once set and will start the countdown again from the new time setting. Once the timer reaches zero the selected cooking zone will switch off and an audible signal is emitted and continues for 30 seconds.

Automatic Preheating Mode

The automatic preheat mode allows items being cooked to be brought quickly up to temperature and then continue cooking at a selected heat setting. The automatic preheat mode enables the user to select the preheat function and pre-select a required cooking heat level at the beginning of the cooking process. Once selected the hob will automatically preheat at maximum power for a specific time, and then revert to the preset power level and continue the cooking process until cancelled by the user.

Example:

1. Turn the hob on by touching the On / Off Key
2. Select the required cooking zone.
3. Select the Automatic preheat mode by pressing the – key once, select level 9 and then the + key once, select level 9. The automatic preheat mode is now set.
4. To complete the setup sequence it is necessary to select the preset cooking power level for the zone after the preheat period this is done by pressing the – key set the cooking heat level required between 1 and 9. The heat display indicator will alternate between the **A** symbol and the cooking heat selection.

Once the preheat time limit has elapsed the cooking zone indicator stops alternating between **A** symbol and the power level and the preset power level only.

Preheat Time Limits

Power Level	Time Limit
1	1 min
2	3min
3	4 min 48sec
4	6 min 30 sec
5	8 min 30 sec
6	2 min 30 sec
7	3 min 30 sec
8	4 min 30 sec
9	----------

Changing the cooking power level during the automatic preheat

During the preheat cycle the power level maybe changed by the user after it has been running for a period of at least 3 mins, this is done by first selecting the zone in use and then using the + or – changing the power level to a new setting, when any such change takes place the time for the preheat cycle will be automatically recalculated taking into consideration the length of time elapsed from the previous setting.

Canceling the Automatic Preheat Mode

To cancel this program once is has been set and the alternating **A** is visible in the display window, select the appropriate zone by pressing the key pad then press the – key for 10 seconds at the end of the 10 seconds a series of audible bleeps will be heard to signal that the program has been cancelled and the **A** symbol will be extinguished.
Normal operation of the zone can now be resumed.

Power Level Settings

The table below is intended as a guide only, they will vary depending on the quality and type of cooking pan being used and the quantity of food being cooked.

Zone Control Setting Chart		
APPLICATION	POWER LEVEL	EXAMPLES
OFF	0	
Keeping food warm.	1	Keeping small quantities of food warm
Melting, gentle heating.	2	Chocolate, Butter, Sauces
Heating up	3	Pre-cooked foods
Gentle frying	4	Fried eggs, Omelet's
Simmering	5	Vegetables and fruits
Boiling	6	Casseroles, Soups, Potatoes, Rice
Gentle frying	7	Meat cutlets, Filets of fish in deep fat
Fast Frying	8	Pancakes, Fried eggs, Potato fritters
Deep fat Frying	9	Fish, Chips in deep fat.

After use always ensure that each heat zone of the appliance is set to the OFF position '0'

Helpful Hints

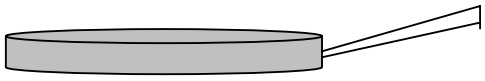
The ceramic surface of the appliance is non-porous and is not sensitive to quick changes in heat, this allows for hot pans to be moved onto cold heat zones without damaging the hob, always ensure that when pans are being moved from zone to zone that they are lifted and placed down gentle onto the surface and not by sliding them across the ceramic surface as this may damage the appliance and will not be covered under the guarantee.

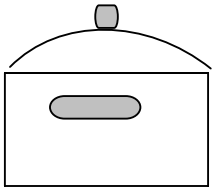
If spillages of foodstuffs being cooked occur then they must be removed immediately to avoid damage to the appliance **THIS MUST BE DONE WITH GREAT CARE TO AVOID INJURY.** Should spillage occur of foodstuffs that have a high content of sugar then it is important to remove the spillage quickly as it will destroy the ceramic surface, stubborn stains maybe removed using the ceramic hob scraper supplied with the product ensuring that the blade is not worn.

Frying pans and saucepans
Always ensure that the correct saucepan and frying pans are used in conjunction with the heat zone size, the pan being used should not be smaller than the cooking zone and must not exceed 10 mm larger than the required zone.

The bottoms of the cooking utensils being used must be clean and dry saucepans and frying pans that do not have flat bottoms or have burrs or sharp edges will scratch the glass surface of the appliance. Scratches can also be caused by partials of dirt from such things as fresh vegetables, it is important that no such residues are allowed to come into contact with the ceramic surface if this should occur then the partials must be removed before cooking commences.

Saucepans and frying pans that have either aluminum or copper bases can cause discoloration to the hob and are sometimes impossible to remove always follow the saucepan manufactures guidelines.





Cleaning and Maintenance

Always ensure that the appliance is cool and is switched off at the mains electrical supply before cleaning commences.

Never use abrasive cleaning agents such as oven sprays, stain remover, scouring powder or sponges that have an abrasive effect.

Specialist cleaners for ceramic hobs are available from good department stores and a ceramic glass scraper is supplied with this product to assist in the removal of stubborn stains. (Always ensure that the blade in the scraper is of good quality).

We recommend that your appliance is cleaned after every use to ensure that the appliance remains in good quality, this can be done by using a damp cloth for spillages that are not burnt on and by using the hob scraper for more stubborn and burnt on stains and then wiped over with a damp soft cloth.

Food stuffs with a high sugar content, plastic and aluminum kitchen foil should be removed immediately by using the hob scraper once the appliance has cooled it should be wiped over using a soft damp cloth and a specialist ceramic hob cleaner.

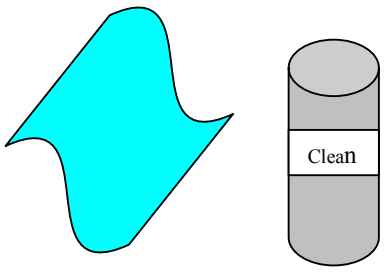
Any light residues of staining such as aluminum can be removed using a soft damp cloth and a specialist ceramic hob cleaner.

Never apply any cleaning agent to hot cooking surfaces always allow the appliance to cool and always remove any residues of cleaning agent before the next use of the appliance.

Never use a cleaning agent before confirming it is suitable for ceramic hobs.

NOTE:

We have included a ceramic glass scraper to assist in the cleaning of your new Baumatic hob, The blade supplied in the scraper will, after several uses become worn, it is the responsibility of the customer to ensure that the blade is always of good quality so as to avoid any scratches to the ceramic surface.



Trouble Shooting Guide

In the unlikely event that your hob is not working correctly please carry out the various checks listed in the table below calling out a Baumatic Engineer.

Important: Should you call out a Baumatic engineer and the fault is listed in the table below or to repair a fault that is because of incorrect installation or use of the appliance then a charge will be made even though the appliance is within the warranty period.

Problem	Possible solution
None of the cooking zones will function	Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
A humming sound is heard when a zone is selected	This is normal, the sound will disappear when the zone heats up.
The residual light indicator is not working after use	It is possible the zone did not reach 60°C
The cooking zones become discolored	This maybe caused by burnt on remnants of food. This will not affect the working of the appliance.

For any further assistance or advise on any problems encountered please contact the Baumatic Technical department.

Baumatic Ltd Technical Department: Tel: 0118 933 6933

If when these checks have been completed you find you still have a fault, we suggest you contact the Baumatic service department.

Baumatic Ltd Service Department: Tel: 0118 933 6911

Installation Instructions

This appliance must be installed by a competent person in accordance with the current version of the following UK regulations and safety standards or their European normal replacements.

Building Regulations (Issued by the Department of the Environment).
Building Standards (Issued by the Scottish Development Department).
IEE Wiring Regulation
Electricity at Work Regulations
Baumatic Ltd Installation Instructions

Positioning The Appliance

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed

- 650mm between the top surface and the underside of any horizontal surface above it.
- 50mm clearance around the appliance and any combustible materials.

The surface of any adjacent units must be capable of withstanding a minimum temperature rise of 85°C

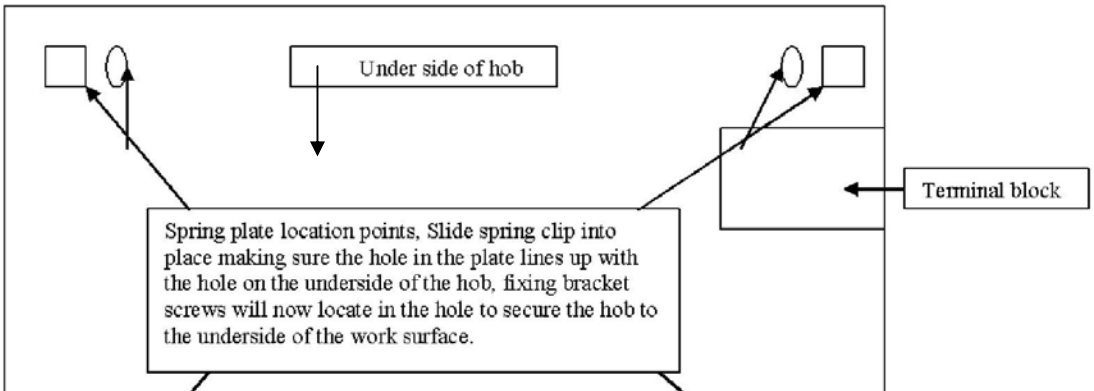
Installation Notes

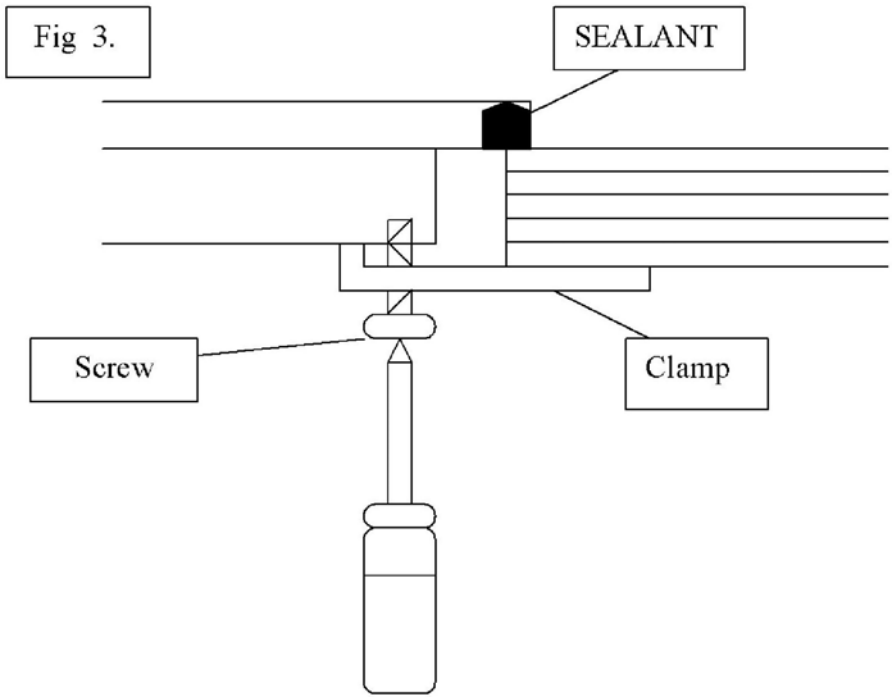
1. Cut the aperture to the dimensions shown in the table on page 14 of these instructions or use the template provided on the packaging.

2. Invert the hob and apply the sealing agent provided to match the outer perimeter edge.

3. If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.
NOTE: do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.

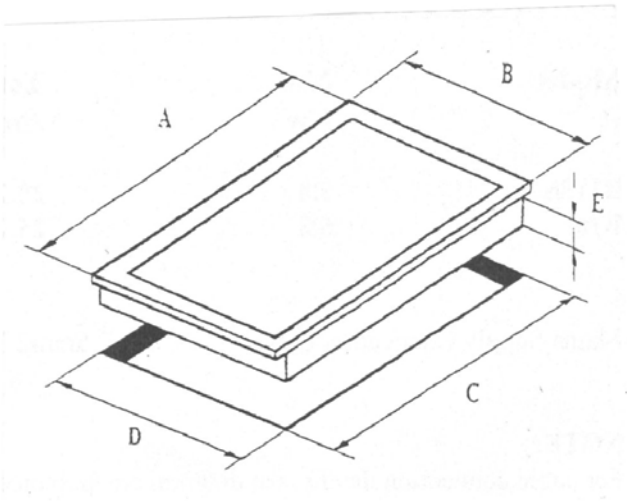
4. Insert the appliance into the aperture and fix into position via the clamps & screws, tightening The screws evenly (see Fig.3).


Under side of hob
Terminal block
Spring plate location points, Slide spring clip into place making sure the hole in the plate lines up with the hole on the underside of the hob, fixing bracket screws will now locate in the hole to secure the hob to the underside of the work surface.



HOB APERTURE DIMENSIONS

MODEL	A	B	C	D	E
AS6.2	685	510	665	490	50
B13	580	510	560	490	40
B14	580	510	560	490	40
BH14	580	510	560	490	40
B15	580	510	560	490	50
BF16	770	510	750	490	50
BF15	580	510	560	490	40
BF16	770	510	750	490	50



Electrical Connection

This appliance must be installed by a competent person, such as one holding NICEIC Registration and in accordance with the latest edition of the IEE WIRING Regulations.
Before connecting the appliance, make sure that the supply voltage marked on the rating Plate corresponds with the mains supply voltage.

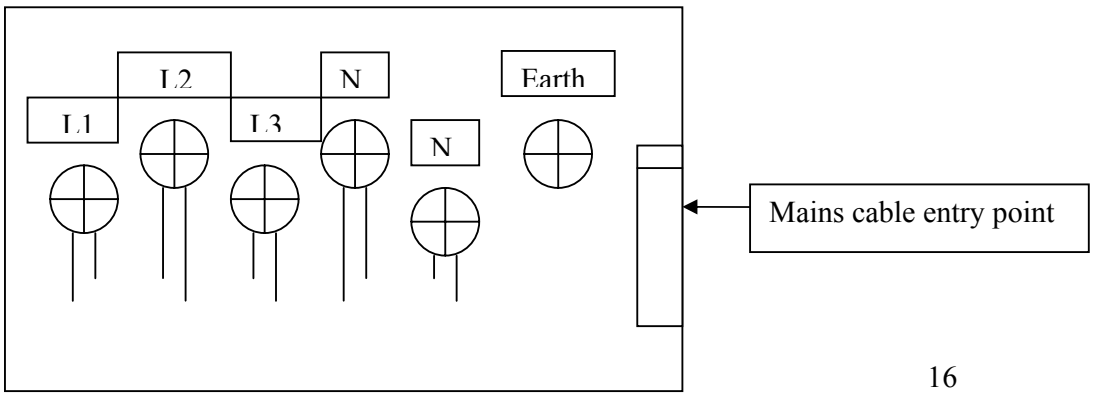
WARNING – THIS APPLIANCE MUST BE EARTHED

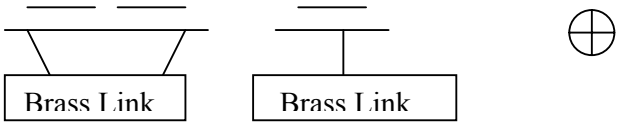
Depending on the power input of the model to be installed, connection will require a 30 Amp protected supply using a switched double pole isolating unit having a minimum 3mm contact separation and a BS6007 3 core cable.

Care must be taken to avoid the cable being in contact with hot parts of the appliance. The isolating unit should be placed in an easily accessible position adjacent to the appliance.

The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw. The mains supply connection cable type should be H05 RR-F <HR> marked or above.

Before connecting the appliance to the mains supply the installer must check that the voltage stated on the appliance rating plate (located on the underside of the hob) is exactly the same as the mains voltage supply.





The cable connections must be in accordance with the diagram located on the bottom of the hob the brass links must be positioned as marked in the appropriate diagram and once established **ALL** terminal screws must be tightened down firmly.

NOTE
The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.

SERVICING
During the guarantee period, all service intervention should be referred back to the Baumatic Ltd Service department. Please note that intervention or repair by any unauthorized personnel will invalidate such guarantee.

Technical Data

ELECTRICAL DETAILS.

Rated Voltage:	230V ac 50Hz
Supply Connection:	Switched Double pole Isolator with 3mm minimum contact separation.
Mains supply cable rating:	H05 RR-F <HR> marked or above

POWER INPUTS AND PROTECTIVE FUSE RATING.

MODEL	Max kW	Total Amps	Min Fuse Protection Rating

AS6.2	**6.6**	**28.6**	**30 A**
B13	**6.0**	**26.1**	**30 A**
B14	**6.0**	**26.1**	**30 A**
BH14	**6.0**	**26.1**	**30 A**
B15	**6.4**	**27.8**	**30 A**
B16	**7.2**	**30**	**30 A**
BF15	**6.4**	**27.8**	**30 A**
BF16	**7.2**	**30**	**30 A**

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technical@baumatic.co.uk

Http (Internet site):
www.baumatic.com

Baumatic Ltd. Conditions of guarantee

Dear Customer,

Your new Baumatic appliance comes complete with a free 12 month guarantee covering both parts and labour costs resulting from defective materials or workmanship.

Baumatic also gives you the opportunity to automatically extend the guarantee period for a further 12 months at no extra cost, giving an initial guarantee period of 24 months. The extended guarantee period applies to England, Scotland, Wales and Northern Ireland only.

To qualify for your full 24 months guarantee you **must** register your appliance within 28 days of purchase to be covered under this guarantee. This can be done online via: www.baumatic.co.uk or through returning the guarantee card which can be found in each new Baumatic appliance.

* In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.
* An additional 1 to 3 year insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between 12 months (2 years if registered) and five years, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

The guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturers instructions for use.
- The replacement of cosmetic components of accessories
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply
- Incorrect installation
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals.

In the course of the work carried out it may be necessary to remove the appliance from it operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic Ltd

Sales	Service	Spares	Technical/Advice
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	0118 933 6933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	0118 933 6942

For ROI (Republic of Ireland), please contact one of the numbers below:
TEL: 01 – 6266798 FAX: 01 - 6266634

Thanks you for buying Baumatic.

* Applies to UK, Scotland, Wales & Northern Ireland only (Republic of Ireland has 1 year labour & 1 year parts warranty only)

Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Baumatic

www.baumatic.com